



BROWNS CHRISTMAS DAY MENU 2009

£50.00 • (£25.00 for children under 12)

FIELD MUSHROOM & CAULIFLOWER SOUP

with truffle oil and crusty bread

GRAVADLAX

with horseradish and beetroot relish and toasted ciabatta

CHEESE SOUFFLÉ

with frizee salad

BREAST OF PHEASANT

with Belgium endive, hazelnut and orange dressing

GAME TERRINE

with black cherry and shallot compote

THREE BIRD ROAST

roasted pheasant within goose within turkey served with apricot and chestnut stuffing, bread sauce, bacon wrapped chipolatas and cranberry gravy

BEEF WELLINGTON

with a roast shallot and Madeira jus

GRILLED HALIBUT

with a cock-a-leakie broth

NOISETTE OF LAMB

with a celeriac rosti and a roasted garlic and rosemary jus

ROAST VEGETABLE MILLE FEUX

with a cream, tomato and thyme sauce

CHRISTMAS PUDDING

with a rum sauce

CHOCOLATE CHEESECAKE

with a black cherry compote

BREAD & BUTTER PUDDING

with a Grand Marnier syrup

APPLE & PEAR TART TATIN

with a citrus Sorbet

STICKY TOFFEE PUDDING

with clotted cream

BROWNS CHEESE BOARD

with fresh bread, crackers and grapes

COFFEES & PETITS FOURS



WHY NOT PRE ORDER SOME WINE TO BE READY ON THE TABLE

SOME OF OUR DISHES MAY CONTAIN NUTS

An optional service charge of 12.5% will be added to your bill, which goes directly to the team who serve you.